

WHAT IS CLAIMED IS:

- 1 1. 1. A grilling system, comprising:
2 a heat conductive grilling base having a bottom end and an open top end,
3 wherein the base defines a cavity that extends to the open top end, and wherein the grill base
4 tapers outward from the top end to the bottom end;
5 a grill member having an open bottom end, an open top end, and a conduit
6 passing from the bottom end to the top end, wherein the grill member is configured to be
7 coupled to the grilling base with a twist-on connection, with the grill member extending
8 vertically upward from the top end of the base to permit a fowl to be inserted over the grill
9 member and rest on the base while also permitting smoke or steam rising from the cavity to
10 pass through the grill member to flavor the fowl.
- 1 2. A system as in claim 1, wherein the grill member includes a plurality
2 of holes distributed between the top end and the bottom end to permit the smoke or steam to
3 also pass laterally outward into the fowl.
- 1 3. A system as in claim 2, wherein the grill member is cylindrical in
2 geometry and is constructed of metal.
- 1 4. A system as in claim 1, further comprising a collection plate coupled to
2 the base.
- 1 5. A system as in claim 1, wherein the base is generally conical in
2 geometry and is constructed of a metal.
- 1 6. A system as in claim 1, wherein the top end of the base includes a
2 plurality of slots, and wherein the grill member includes tabs that are configured to fit within
3 the slots to permit the grill member to be coupled to the base with the twist-on connection.
- 1 7. A system as in claim 1, further comprising a lid that is configured to
2 enclose the grill member and the base.
- 1 8. A system as in claim 1, further comprising an insert that is configured
2 to fit within the cavity and to hold a liquid.

1 9. A system as in claim 8, wherein the insert comprises a cup shaped
2 member.

1 10. A system as in claim 9, wherein the insert is constructed from a
2 material selected from a group consisting of ceramics and heat conductive materials, and
3 wherein the insert includes at least one tab to facilitate removal of the insert.

1 11. A grilling system, comprising:
2 a heat conductive grilling base having a bottom end and an open top end,
3 wherein the base defines a cavity that extends to the open top end;
4 a grill member having an open bottom end, an open top end, a conduit passing
5 from the bottom end to the top end, and a plurality of openings distributed between the top
6 end and the bottom end, wherein the grill member is configured to be coupled to the grilling
7 base so as to extend vertically upward from the top end of the base to permit a fowl to be
8 inserted over the grill member and rest on the base while also permitting smoke or steam
9 rising from the cavity to passing through the grill member to flavor the fowl; and
10 and insert that is configured to fit within the cavity and to hold a liquid,
11 wherein the insert includes at least one tab to facilitate handling of the insert.

1 12. A method for cooking fowl, the method comprising:
2 providing a heat conductive grilling base having a bottom end and an open top
3 end, wherein the base defines a cavity that extends to the open top end;
4 placing a substance into the cavity;
5 twisting the grill member into to the base to coupled the grill member to the
6 base, wherein the grill member has an open bottom end, an open top end, a conduit passing
7 from the bottom end to the top end, and a plurality of openings distributed between the top
8 end and the bottom end, and wherein the grill member is coupled to the base so as to extend
9 vertically upward from the top end of the base;
10 inserting a fowl over the grill member such that the grill member extends
11 upward into the fowl's body cavity, with the base holding the fowl in a generally vertical
12 orientation; and
13 providing heat to the base to transfer heat to the grill member and to cause the
14 substance to smoke or steam, with the smoke or steam passing up through the conduit and
15 into the fowl through the openings and through the open top end of the grill member.

1 13. A method as in claim 12, further comprising placing the base onto a
2 barbecue grill to provide the heat to the base.

1 14. A method as in claim 12, wherein the substance comprises moist wood
2 chips that are placed into the cavity.

1 15. A method as in claim 12, wherein the substance comprises a liquid.

1 16. A method as in claim 15, further comprising pouring the liquid into an
2 insert, and placing the insert into the cavity.

1 17. A method as in claim 16, further comprising providing a seasoning to
2 the liquid.

1 18. A method as in claim 12, wherein the top end of the base includes a
2 plurality of slots, wherein the grill member includes a plurality of tabs, and wherein the grill
3 member is twisted to place after the tabs are placed into the slots.

1 19. A method as in claim 12, further comprising a collection plate coupled
2 to the base, and collecting greases from the fowl in the collection plate.

1 20. A method as in claim 12, wherein the grill member comprises a metal
2 fashioned in a cylindrical shape such that heat from the base is transferred to the interior of
3 the fowl via the grill member, and further comprising placing a lid over the fowl.